Pere Gou

List of Publications by Year
in descending order

112 papers	3,979 citations	81839 39 h-index	138417 58 g-index
112 all docs	112 docs citations	112 times ranked	2572 citing authors

#	Article	IF	Citations
1	Dielectric Heating: A Review of Liquid Foods Processing Applications. Food Reviews International, 2023, 39, 5684-5702.	4.3	5
2	Selection of representative hyperspectral data and image pretreatment for model development in heterogeneous samples: A case study in sliced dry-cured ham. Biosystems Engineering, 2021, 201, 67-82.	1.9	6
3	Processing parameters involved in the development of texture and tyrosine precipitates in dry-cured ham: Modelisation of texture development. Meat Science, 2021, 172, 108362.	2.7	7
4	Instrumental texture analysis on the surface of dry-cured ham to define the end of the process. Meat Science, 2021, 172, 108334.	2.7	9
5	Hyperspectral imaging techniques for noncontact sensing of food quality. , 2021, , 345-379.		2
6	Effectiveness of specularity removal from hyperspectral images on the quality of spectral signatures of food products. Journal of Food Engineering, 2021, 289, 110148.	2.7	9
7	Combined Effect of Temperature and Oil and Salt Contents on the Variation of Dielectric Properties of a Tomato-Based Homogenate. Foods, 2021, 10, 3124.	1.9	8
8	Assessing the textural defect of pastiness in dry-cured pork ham using chemical, microstructural, textural and ultrasonic analyses. Journal of Food Engineering, 2020, 265, 109690.	2.7	21
9	Emerging thermal imaging techniques for seed quality evaluation: Principles and applications. Food Research International, 2020, 131, 109025.	2.9	43
10	Radio frequency cooking of pork hams followed with conventional steam cooking. LWT - Food Science and Technology, 2020, 123, 109104.	2.5	17
11	Co-extruded alginate as an alternative to collagen casings in the production of dry-fermented sausages: Impact of coating composition. Meat Science, 2020, 169, 108184.	2.7	15
12	Computer image analysis for intramuscular fat segmentation in dry-cured ham slices using convolutional neural networks. Food Control, 2019, 106, 106693.	2.8	16
13	Implementation of a quality by design approach in the potato chips frying process. Journal of Food Engineering, 2019, 260, 22-29.	2.7	4
14	Effect of high pressure processing temperature on dry-cured hams with different textural characteristics. Meat Science, 2019, 152, 127-133.	2.7	21
15	Feasibility study of smartphone-based Near Infrared Spectroscopy (NIRS) for salted minced meat composition diagnostics at different temperatures. Food Chemistry, 2019, 278, 314-321.	4.2	50
16	Implementation of NIR technology for at-line rapid detection of sunflower oil adulterated with mineral oil. Journal of Food Engineering, 2018, 230, 18-27.	2.7	38
17	Influence of surfactants and proteins on the properties of wet edible calcium alginate meat coatings. Food Research International, 2018, 108, 539-550.	2.9	18
18	Texture characterization of dry-cured ham using multi energy X-ray analysis. Food Control, 2018, 89, 46-53.	2.8	13

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19	Dielectric properties of milk during ultra-heat treatment. Journal of Food Engineering, 2018, 219, 137-146.	2.7	33
20	Hyperspectral Imaging for Assessing the Quality Attributes of Cured Pork Loin. , 2018, , .		1
21	Influence of processing conditions on the properties of alginate solutions and wet edible calcium alginate coatings. LWT - Food Science and Technology, 2016, 74, 271-279.	2.5	17
22	Effect of dry-cured ham composition on X-ray multi energy spectra. Food Control, 2016, 70, 41-47.	2.8	8
23	Sensory characterisation and consumer acceptability of potassium chloride and sunflower oil addition in small-caliber non-acid fermented sausages with a reduced content of sodium chloride and fat. Meat Science, 2016, 112, 9-15.	2.7	41
24	Physical properties of sodium alginate solutions and edible wet calcium alginate coatings. LWT - Food Science and Technology, 2015, 64, 212-219.	2.5	61
25	Non-destructive determination of fat content in green hams using ultrasound and X-rays. Meat Science, 2015, 104, 37-43.	2.7	30
26	X-ray absorptiometry and ultrasound technologies for non-destructive compositional analysis of dry-cured ham. Journal of Food Engineering, 2015, 155, 62-68.	2.7	19
27	Effect of temperature, high pressure and freezing/thawing of dry-cured ham slices on dielectric time domain reflectometry response. Meat Science, 2015, 100, 91-96.	2.7	9
28	X-ray absorptiometry for non-destructive monitoring of the salt uptake in bone-in raw hams during salting. Food Control, 2015, 47, 37-42.	2.8	20
29	Salt uptake and water loss in hams with different water contents at the lean surface and at different salting temperatures. Meat Science, 2014, 96, 65-72.	2.7	16
30	High pressure induces changes in texture and microstructure of muscles in dry-cured hams. Innovative Food Science and Emerging Technologies, 2014, 22, 63-69.	2.7	21
31	Partial scanning using computed tomography for fat weight prediction in green hams: Scanning protocols and modelling. Journal of Food Engineering, 2014, 142, 146-152.	2.7	4
32	Including estimated intramuscular fat content from computed tomography images improves prediction accuracy of dry-cured ham composition. Meat Science, 2014, 96, 943-947.	2.7	17
33	Feasibility of NIR interactance hyperspectral imaging for on-line measurement of crude composition in vacuum packed dry-cured ham slices. Meat Science, 2013, 95, 250-255.	2.7	52
34	Characterization of Longissimus thoracis, Semitendinosus and Masseter muscles and relationships with technological quality in pigs. 1. Microscopic analysis of muscles. Meat Science, 2013, 94, 408-416.	2.7	40
35	The effect of high pressure and residual oxygen on the color stability of minced cured restructured ham at different levels of drying, pH, and NaCl. Meat Science, 2013, 95, 433-443.	2.7	15
36	Factors affecting dry-cured ham consumer acceptability. Meat Science, 2013, 95, 652-657.	2.7	47

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37	Surface-enhanced laser desorption/ionisation time-of-flight mass spectrometry: A tool to predict pork quality. Meat Science, 2013, 95, 688-693.	2.7	11
38	Characterization of Longissimus thoracis, Semitendinosus and Masseter muscles and relationships with technological quality in pigs. 2. Composition of muscles. Meat Science, 2013, 94, 417-423.	2.7	21
39	Estimation of dry-cured ham composition using dielectric time domain reflectometry. Meat Science, 2013, 93, 873-879.	2.7	16
40	Estimation of NaCl diffusivity by computed tomography in the Semimembranosus muscle during salting of fresh and frozen/thawed hams. LWT - Food Science and Technology, 2013, 51, 275-280.	2.5	11
41	Analysis of raw hams using SELDI-TOF-MS to predict the final quality of dry-cured hams. Meat Science, 2013, 93, 233-239.	2.7	9
42	Feasibility of X-ray microcomputed tomography for microstructure analysis and its relationship with hardness in non-acid lean fermented sausages. Meat Science, 2013, 93, 639-644.	2.7	17
43	Evaluation of potential nirs to predict pastures nutritive value. Journal of Soil Science and Plant Nutrition, 2013, , 0-0.	1.7	7
44	Tools for Studying Dry-Cured Ham Processing by Using Computed Tomography. Journal of Agricultural and Food Chemistry, 2012, 60, 241-249.	2.4	26
45	The effect of air relative humidity on the appearance and structure of subcutaneous pork fat unsalted or treated with NaCl, KCl or K-lactate. LWT - Food Science and Technology, 2012, 47, 133-137.	2.5	2
46	Salting, drying and sensory quality of dry-cured hams subjected to different pre-salting treatments: Skin trimming and pressing. Meat Science, 2012, 90, 386-392.	2.7	25
47	K-lactate and high pressure effects on the safety and quality of restructured hams. Meat Science, 2012, 91, 56-61.	2.7	32
48	Colour modification in a cured meat model dried by Quick-Dry-Slice processÂ® and high pressure processed as a function of NaCl, KCl, K-lactate and water contents. Innovative Food Science and Emerging Technologies, 2012, 13, 69-74.	2.7	69
49	NIR technology for on-line determination of superficial aw and moisture content during the drying process of fermented sausages. Food Chemistry, 2012, 135, 1750-1755.	4.2	47
50	PRKAG3 and CAST genetic polymorphisms and quality traits of dry-cured hams â€” I. Associations in Spanish dry-cured ham JamÃ³n Serrano. Meat Science, 2012, 92, 346-353.	2.7	13
51	PRKAG3 and CAST genetic polymorphisms and quality traits of dry-cured hamsâ€"III. Associations in Slovenian dry-cured ham KraÅ¡ki prÅ¡ut and their dependence on processing. Meat Science, 2012, 92, 360-365.	2.7	21
52	PRKAG3 and CAST genetic polymorphisms and quality traits of dry-cured hamsâ€"II. Associations in French dry-cured ham Jambon de Bayonne and their dependence on salt reduction. Meat Science, 2012, 92, 354-359.	2.7	14
53	Rehydration kinetics at 5 and 15Â°C of dry salted meat. Journal of Food Engineering, 2012, 110, 465-471.	2.7	15
54	Proteomic profile of dry-cured ham relative to PRKAG3 or CAST genotype, level of salt and pastiness. Meat Science, 2011, 88, 657-667.	2.7	41

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55	Dry-cured ham<i>KraÅ¡ki prÅ¡ut</i>seasoning losses as affected by PRKAG3 and CAST polymorphisms. Italian Journal of Animal Science, 2011, 10, e6.	0.8	4
56	Non-destructive estimation of moisture, water activity and NaCl at ham surface during resting and drying using NIR spectroscopy. Food Chemistry, 2011, 129, 601-607.	4.2	58
57	Prediction of salt and water content in dry-cured hams by computed tomography. Journal of Food Engineering, 2010, 96, 80-85.	2.7	51
58	Simulation of simultaneous water and salt diffusion in dry fermented sausages by the Stefanâ€“Maxwell equation. Journal of Food Engineering, 2010, 97, 311-318.	2.7	22
59	Non-destructive analysis of aw, salt and water in dry-cured hams during drying process by means of computed tomography. Journal of Food Engineering, 2010, 101, 187-192.	2.7	33
60	Green ham pH value affects proteomic profile of dry-cured ham. Italian Journal of Animal Science, 2010, 9, .	0.8	0
61	Association of PRKAG3 and CAST genetic polymorphisms with traits of interest in dry-cured ham production: Comparative study in France, Slovenia and Spain. Livestock Science, 2010, 128, 60-66.	0.6	18
62	Ion uptakes and diffusivities in pork meat brine-salted with NaCl and K-lactate. LWT - Food Science and Technology, 2010, 43, 1226-1233.	2.5	24
63	Feasibility of near-infrared spectroscopy to predict aw and moisture and NaCl contents of fermented pork sausages. Meat Science, 2010, 85, 325-330.	2.7	37
64	Effects of potassium lactate and high pressure on transglutaminase restructured dry-cured hams with reduced salt content. Meat Science, 2009, 82, 213-218.	2.7	108
65	Reduction of NaCl content in restructured dry-cured hams: Post-resting temperature and drying level effects on physicochemical and sensory parameters. Meat Science, 2009, 83, 390-397.	2.7	46
66	Desorption isotherms of salted minced pork using K-lactate as a substitute for NaCl. Meat Science, 2009, 83, 642-646.	2.7	8
67	Texture changes in dry-cured ham pieces by mild thermal treatments at the end of the drying process. Meat Science, 2008, 80, 231-238.	2.7	32
68	Beliefs and attitudes of butchers and consumers towards dry-cured ham. Meat Science, 2008, 80, 1005-1012.	2.7	34
69	Sensory characterisation and consumer acceptability of small calibre fermented sausages with 50% substitution of NaCl by mixtures of KCl and potassium lactate. Meat Science, 2008, 80, 1225-1230.	2.7	104
70	Effect of a 10-day ageing at 30Â°C on the texture of dry-cured hams processed at temperatures up to 18Â°C in relation to raw meat pH and salting time. Meat Science, 2008, 80, 1333-1339.	2.7	37
71	High pressure applied to frozen ham at different process stages. 1. Effect on the final physicochemical parameters and on the antioxidant and proteolytic enzyme activities of dry-cured ham. Meat Science, 2007, 75, 12-20.	2.7	36
72	High pressure applied to frozen ham at different process stages. 2. Effect on the sensory attributes and on the colour characteristics of dry-cured ham. Meat Science, 2007, 75, 21-28.	2.7	54

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73	Instrumental evaluation of defective texture in dry-cured hams. Meat Science, 2007, 76, 536-542.	2.7	49
74	Technologies to shorten the drying period of dry-cured meat products. Meat Science, 2007, 77, 81-89.	2.7	89
75	Sorption isotherms of salted minced pork and of lean surface of dry-cured hams at the end of the resting period using KCl as substitute for NaCl. Meat Science, 2007, 77, 643-648.	2.7	20
76	Softness in dry-cured porcine biceps femoris muscles in relation to meat quality characteristics and processing conditions. Meat Science, 2007, 77, 662-669.	2.7	44
77	Drying Control of Cured Sausages Through Online Measurement of Product Quality. Drying Technology, 2007, 25, 1809-1817.	1.7	3
78	Effect of pH24, NaCl content and proteolysis index on the relationship between water content and texture parameters in biceps femoris and semimembranosus muscles in dry-cured ham. Meat Science, 2006, 72, 185-194.	2.7	95
79	Consumer attitude towards sodium reduction in meat products and acceptability of fermented sausages with reduced sodium content. Meat Science, 2006, 73, 484-490.	2.7	125
80	On-Line Determination of Water Activity at the Lean Surface of Meat Products During Drying and Its Relationship with the Crusting Development. Drying Technology, 2005, 23, 1641-1652.	1.7	15
81	Fuzzy Control System in Drying Process of Fermented Sausages. Drying Technology, 2005, 23, 2055-2069.	1.7	11
82	Texture parameters of dry-cured ham m. biceps femoris samples dried at different levels as a function of water activity and water content. Meat Science, 2005, 69, 249-254.	2.7	104
83	Profiles of water content, water activity and texture in crusted dry-cured loin and in non-crusted dry-cured loin. Meat Science, 2005, 69, 519-525.	2.7	53
84	Relationship between water content, NaCl content, pH and texture parameters in dry-cured muscles. Meat Science, 2005, 70, 579-587.	2.7	104
85	Water transfer analysis in pork meat supported by NMR imaging. Meat Science, 2004, 67, 169-178.	2.7	58
86	Moisture diffusivity in the lean tissue of dry-cured ham at different process times. Meat Science, 2004, 67, 203-209.	2.7	31
87	Fuzzy Control System for a Meat Drying Process. Drying Technology, 2004, 22, 259-267.	1.7	17
88	NaCl content and temperature effects on moisture diffusivity in the Gluteus medius muscle of pork ham. Meat Science, 2003, 63, 29-34.	2.7	77
89	Effect of sodium chloride replacement on some characteristics of fermented sausages. Meat Science, 2003, 65, 833-839.	2.7	165
90	Effect of the relative humidity of drying air during the resting period on the composition and appearance of dry-cured ham surface. Meat Science, 2003, 65, 1275-1280.	2.7	43

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91	Meat pH and meat fibre direction effects on moisture diffusivity in salted ham muscles dried at 5ÂÂ°C. Meat Science, 2002, 61, 25-31.	2.7	52
92	Effect of air relative humidity on ham rind and subcutaneous salted fat during the resting period. Meat Science, 2001, 58, 65-68.	2.7	13
93	Bias and future trends of pig carcass classification methods. Food Chemistry, 2000, 69, 457-460.	4.2	4
94	Physico-chemical and sensory property changes in almonds of Desmayo Largueta variety during toasting / Cambios en las propiedades fÃsico-quÃmicas y sensoriales de almendras de la variedad Desmayo Largueta durante el tostado. Food Science and Technology International, 2000, 6, 1-7.	1.1	24
95	Perfil sensorial de diferentes muestras de nuez (Juglans regia L.)/Sensory profiles of different walnuts (Juglans regia L.). Food Science and Technology International, 2000, 6, 207-216.	1.1	6
96	The effect of sodium chloride content and temperature on pork meat isotherms. Meat Science, 2000, 55, 291-295.	2.7	66
97	Desorption isotherms for pork meat at different NaCt contents and temperatures. Drying Technology, 2000, 18, 723-746.	1.7	21
98	The influence of meat pH on mechanical and sensory textural properties of dry-cured ham. Meat Science, 1999, 52, 267-273.	2.7	104
99	The effect of panel selection and training on external preference mapping using a low number of samples / Efecto de la selecciÃ³n y entrenamiento de los catadores sobre la cartografÃa externa de preferencias, utilizando un nÃºmero reducido de muestras. Food Science and Technology International, 1998, 4, 85-90.	1.1	10
100	Actitud de los consumidores frente a los productos cÃ¡rnicos con un menor contenido en sodio. Food Science and Technology International, 1998, 4, 263-275.	1.1	8
101	DESCRIPTIVE ANALYSIS OF TOASTED ALMONDS: A COMPARISON BETWEEN EXPERT AND SEMI-TRAINED ASSESSORS. Journal of Sensory Studies, 1997, 12, 39-54.	0.8	56
102	Effects of Temperature During the Last Month of Ageing and of Salting Time on Dry-Cured Ham Aged for Six Months. Journal of the Science of Food and Agriculture, 1997, 74, 193-198.	1.7	73
103	Potassium chloride, potassium lactate and glycine as sodium chloride substitutes in fermented sausages and in dry-cured pork loin. Meat Science, 1996, 42, 37-48.	2.7	158
104	Technological and sensorial evaluation of Lactobacillus strains as starter cultures in fermented sausages. International Journal of Food Microbiology, 1996, 32, 173-183.	2.1	60
105	Study of the Physicochemical and Sensorial Characteristics of Dry-Cured Hams in Three Pig Genetic Types. Journal of the Science of Food and Agriculture, 1996, 70, 526-530.	1.7	71
106	Physical and chemical changes in different zones of normal and PSE dry cured ham during processing. Food Chemistry, 1995, 52, 63-69.	4.2	91
107	Sex and crossbreed effects on the characteristics of dry-cured ham. Meat Science, 1995, 40, 21-31.	2.7	69
108	The effects of freezing, meat pH and storage temperature on the formation of white film and tyrosine crystals in dry-cured hams. Journal of the Science of Food and Agriculture, 1994, 66, 279-282.	1.7	48

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109	Comparison of five types of pig crosses. I. growth and carcass traits. Livestock Science, 1994, 40, 171-178.	1.2	31
110	Comparison of five types of pig crosses. II. fresh meat quality and sensory characteristics of dry cured ham. Livestock Science, 1994, 40, 179-185.	1.2	44
111	Influence of the meat pH on certain sensorial characteristics of dry cured ham. Food Quality and Preference, 1993, 4, 103.	2.3	2
112	Relationships between ovulation rate, embryo survival and litter size in rabbits. Animal Science, 1992, 55, 271-276.	1.3	9